	Reorganiza	tion of Meat In	dustry Oct 1951		
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-- Sofia, Vecherni Novini, 13 Oct 51

Until very recently, there could be no question in this country of an organized meat industry. With the exception of a few modern slaughterhouses, the production of meat was spread among a multitude of enterprises which were still on a handicraft level. Most of the work in them was done by hand, sanitary requirements were not met, and the products were not of a high quality. At the same time, a series of by-products of great importance for other industries, such as the blood albumin used in the manufacture of the very valuable albumin glue for the plywood industry, were wasted.

With the transfer of all slaughterhouses and meat-processing enterprises in the country to the "Mesotsentrala" State Commercial Enterprise the basis for the modernization of our meat-production and meat-processing industry was laid. With the establishment of this huge organization under one management, favorable technical as well as organizational conditions were created for the mechanization and improved sanitation of the operations involved in the production and processing of meat.

"Mesotsentrala" has already made great efforts to improve the conditions under which meat production is carried on in our country. But what has been done is not enough; there are still important weaknesses in the operation of the production enterprises. Instances of damage to the hides during their removal and of meat spoilage are not rare; valuable secondary products of the slaughterhouses are left unexploited, for example, bristles and a number of internal organs of the animals, used in the preparation of valuable medicinal extracts.

The processing of the meat was done by hand, and presented an obstacle to the standardization of products and the accurate sorting of the meat according to quality, etc.

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In carrying out the task of raising the technical and hygienic level of the meat-production and meat-processing industry which has been assigned it, "Mesotsentrala" has worked out concrete plans for the speedy and complete establishment of a new meat-production and meat-processing industry. Existing slaughterhouses in the country which have already been supplied with some equipment will be reorganized, completely mechanized, and rendered sanitary. They will be equipped with the most modern machinery for the performance of all the operations on the slaughtered animals, and this machinery will be supplied by the USSR. With its help, all production processes will be placed on a high level in both the slaughterhouses and the meat-processing establishments.

At present 14 large slaughterhouses are being reorganized and enlarged and are being transformed into meat combines, that is, into enterprises which will be able to make full use of both the total quantity of meat supplied and of the by-products. In addition, four new modern meat combines are being completed, and the construction of a number of other meat-production and meat-processing plants is being planned. Plans are being made for the construction of modern drying plants for the production of blood albumin, and measures are being taken at the same time to improve the transportation and preservation of meat.

Independently of the large slaughterhouses, small, well equipped slaughterhouses will be established near the large population centers to receive the cattle from the neighboring rayons. The meat will then be hauled to the large cities in refrigerated vans.

Paralleling this modernization of meat-production and meat-processing industry, steps will be taken to improve the transport of meat.

Thus, great quantities of meat will be salvaged for the consumers

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which are now lost because of the great distances over which animals have to be moved to the central slaughterhouses.

Through the combined efforts of the large and small modern slaughterhouses, through the improved transportation of the meat from slaughterhouses in refrigerated vans without losses, and through the raising of the technical level of production, the workers of the whole country will be efficiently and regularly supplied with fresh, high-quality meat at all times.

Together with these measures, "Mesotsentrala" is making plans on a large scale to increase the output of meat products especially sausages and canned meats. The existing meat-processing plants are already being renovated and equipped with the most modern machinery. A number of large new combines are under construction, which will combine meat production with meat processing. Such is the meat combine in the city of Tolbukhin. Near Sofia, the largest meat-processing plant in the country is under construction and will be fitted out with the latest Soviet equipment. It will produce great quantities of meat products, for which there is a large demand in the capital and the other cities in the country.

The new measures being undertaken by "Mesotsentrala" for the modernization and sanitation of the meat production and meat processing will be of great importance in raising the quality of meat and meat products and will be a new and important demonstration of the pains being taken by the people's government to assure the complete and qualitative fulfillment of the consumption requirements of the workers in our country.

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